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SPAGHETTI AL TARTUFO NERO DI NORCIA (SPAGHETTI IN BLACK TRUFFLE SAUCE) – UMBRIA

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RECIPES

SPAGHETTI AL TARTUFO NERO DI NORCIA (SPAGHETTI IN BLACK TRUFFLE SAUCE) – UMBRIA

PREP TIME	COOK TIME	TOTAL TIME
10 mins	10 mins	20 mins

Categories: Kids, Dairy-Free, Vegetarian *(leave out anchovy), Gluten free* use Gluten free pasta, Quick & Easy
This pasta dish is simple to make yet the use of black truffle makes it decadent. It is the perfect dish for guests. My children love it as well.

Author: Woo Wei-Duan
Recipe type: Primo (First course)
Cuisine: Umbria
Serves: 4 servings

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INGREDIENTS

400 gms spaghetti
75 ml extra virgin olive oil
1 clove garlic, smashed and cut in half
2 anchovies, finely chopped
150 gms black truffle, washed in tepid water and brushed with a medium firm brush until clean and then grated or pounded or jarred black truffle paste
Sea salt

INSTRUCTIONS

1. Bring to boil 7 litres of water with 3 tablespoons of salt in a large pot. Place your spaghetti in the water and cook until the desired texture has been achieved (typically the cooking time indicated on the pasta packaging).
2. Meanwhile, in a bain-marie, fill the bottom with water and in the top pan place the olive oil, garlic, and anchovy and heat.

3. You don't want to fry the garlic but rather infuse the oil. The anchovy should disintegrated when heated (about 5 minutes after the water starts to boil).

4. Remove the garlic and discard. Add the truffle to the oil.

5. Stir the truffle and oil with a fork to create an emulsion. Make sure you do not boil this mix-ture. Stir for 5 minutes and then turn off the heat.

6. Drain the pasta but not too much so there is still plenty of water on the pasta. Add the pasta to the truffle emulsion. If the sauce is too thick, you can add spoonfuls of water one at a time, stirring to loosen the sauce. Stir until the pasta is evenly coated and then divide between 4 serving bowls. Serve immediately.

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